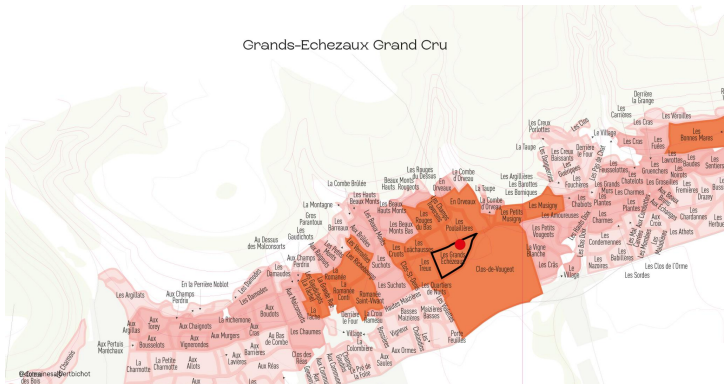


GRANDS-ECHEZEUX GRAND CRU DOMAINE DU CLOS FRANTIN



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Calcareous brown soils
Surface area of the vineyard : 0,62 ac
Age of vines : 35-40 years old



PRESENTATION

Located above the village of Flagey-Échezeaux, the Grand Cru "Grands-Échezeaux" extends on the hillside between the Premiers Crus of Vosne-Romanée and the Clos Vougeot.

Its name derives from "chesaux", a word of Gallo-Roman origin meaning a group of dwellings, presumably referring to an ancient hamlet.

Our two plots are planted on calcareous brown soils, with a significant presence of clay and the proximity of a slab of rock that is also found in the upper part of the Clos Vougeot.

WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (40 to 50% new barrels) for 16 to 18 months.

TASTING

This wine expresses the exceptional character of a great terroir combined with a great grape variety. Its dense nose features notes of red fruit (raspberry), stone fruit (plum) and flowers (rose, peony), enhanced by subtle touches of spices which will evolve over time toward scents of forest undergrowth and leather. Power and elegance on the palate reveal voluptuous mouthfeel and sophisticated tannins.

SERVING

Serve at 16-17°C (60-62°F).

Long aging potential: 7 to 10 years and more.

FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, lamb, pork, game, duck)

Medium to mature cheeses

Recipe suggestion: crusted beef tenderloin with morels and red wine sauce

QUOTES

Decanter World Wine Awards: 97/100 - Platinum Medal (2021)

Vinous: 93-95/100 (2020)

Allen Meadows: 92-95/100 (2019)

